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CLAIMS

1. A process for preparing icing sweeteners colored with any kind of coloring agent for use in food, characterized in that it comprises the following steps:
- 5 a) at least a sweetener and at least a coloring agent are introduced into a mill;
- b) the mixture inside said mill undergoes a simultaneous mixing-refining step;
- 10 c) during said step b), an amount of water of 0-25% by weight with respect to the sweetener is added into the mill.
2. The process according to claim 1, in which said at least a sweetener of step a) is chosen among:
- 15 fructose, glucose, lactose, levulose, sorbitol, saccharine, aspartame, acesulfame, cyclamate or a mixture thereof.
3. The process according to claim 2, in which said sweetener is diluted with at least a non-sweetening excipient and/or additives, flavoring agents,
- 20 preservatives, stabilizers.
4. The process according to claims 2 and 3, in which during step a) said sweeteners are introduced into said mill as granulate or as impalpable icing powder.
- 25 5. The process according to claim 1, in which said coloring agent of step a) is added in an amount up to maximum 4% by weight with respect to the sweetener, preferably of 2-4%.
6. The process according to claim 1, in which said simultaneous mixing-refining step of step b) is
- 30 carried out at 4000-5000 rpm, at an approximately room temperature and for a time of 5-60 min., preferably of 10-50 min.
7. The process according to claim 1, in which said

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mixing-refining step of step b) is carried out without water addition.

8. The process according to claim 1, in which said mixing-refining step of step b) is carried out with  
5 water addition in an amount of 5-20% by weight with respect to the sweetener.

9. The process according to any of the preceding claims for preparing a colored icing sucrose.

10. Icing sweetening mixture colored with any kind of coloring agent for use in food, which can be obtained  
10 through the process according to one or more of the claims 1 to 9, having a granulometry of the component crystals on average below 200  $\mu$  of diameter.

11. A mixture according to claim 10 having a  
15 granulometry of the component crystals on average below 150  $\mu$  of diameter, preferably 100  $\mu$ .

12. A mixture according to claim 11 having a granulometry of the component crystals on average of 5-50  $\mu$  of diameter, preferably of 10-30  $\mu$ .

20 13. Use of a colored icing sweetener according to claims 11 and 12 as food ingredient.

14. Use of a colored icing sweetener according to claim 13 for application in the confectionery field, for improving the appearance, attractiveness and  
25 organoleptic properties of any type of sweet.

15. Use of a colored icing sweetener according to any of the claims 13 and 14 for application onto the surface of the finished food product by means of the sprinkling technique.

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